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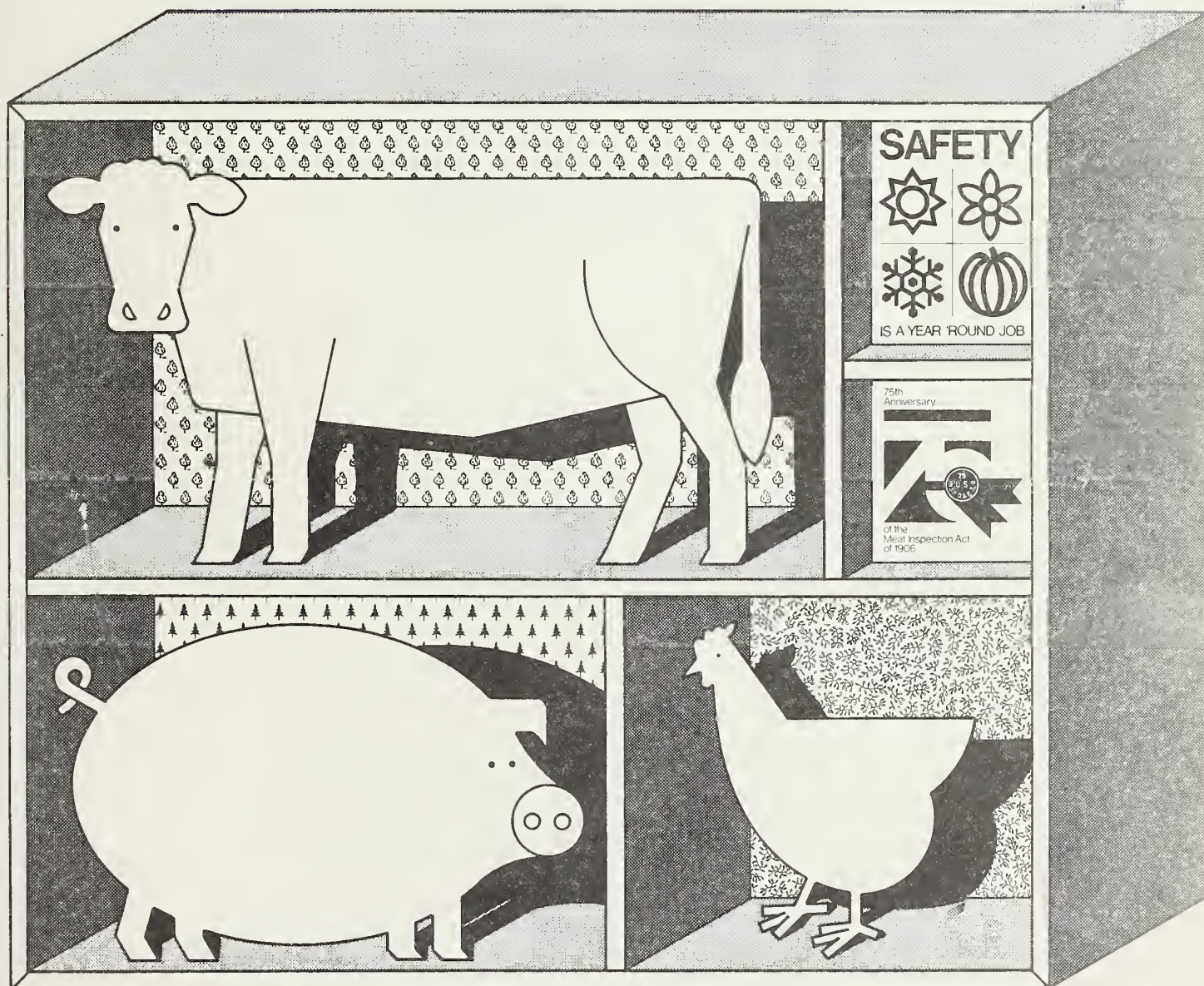
Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

June 1982

Issuances of the Meat and Poultry Inspection Program

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1. The first part of the book is a general introduction to the subject of the history of the world, and is divided into two parts, the first of which is a general introduction to the subject of the history of the world, and the second of which is a general introduction to the subject of the history of the world.



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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection Operations
Washington, DC 20250

MPI BULLETIN 82-29-A
5-31-82

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before May 31, 1982, and obsolete bulletins canceled December 31, 1981, through May 31, 1982. Bulletins not appearing on this list (except those published after May 31, 1982) are obsolete and should be removed from active files.

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263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2
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456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q
542 12/26/73	Labeling USDA Specification Product	PLS/F Q,P,T,U-U-2
553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
586 1/24/74	Certified Port--Trichinae Control by Refrigeration	ISR/G Q,P,T,U-U-2
611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
648 3/20/74	Sampling Method for Estab- lishment Not Using the Online Plan for Ready-to-Cook Young Chickens	ISR/C Q,P,T,U-U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O

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784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U-U-2
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes
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75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2
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75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-O P,Q,S,T,U, U-2
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80-26 4-29-80	Export of High-Quality Beef to the European Economic Community (EEC)	FO/FPS/J M90,M09-M12, M26,M28
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81-3 1/2/81	Export of Products for Pet Food Manu- facture to Canada	FPD/J M90,M09-M12, M25,M27
81-6 1/8/81	Handwashing Facilities at Outside Inspection Stations	SISP/TS/C M90,M09-M12, M25,M29
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81-13 3/4/81	New Policy of Listing of Approved Labels and Markings of Delisted Plants at Ports of Entry in Canada	ECS/J M90,M09-M12, M94
81-14 3/30/81	Submission of Samples for Biological Residue Analyses	Science/K M90,M09-M12, M04
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81-45 9/16/81	Laboratories for Species Determination of Boneless Meat	SCI/K M09-M12,M94 M90
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81-47 9/30/81	Water Conservation - Poultry Chilling	MPIO/D M90, M09-M12, M25
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82-21 4/28/82	Trichinae Treatment	PPID/G M90

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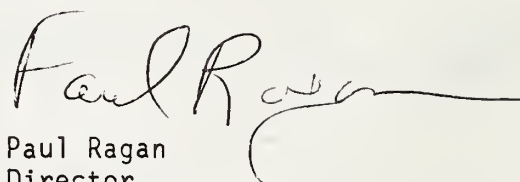
NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
82-22 4/28/82	Inhumane Handling of Livestock	SISPD/D M90,M09-M12, M16,M26,M50
82-23 4/28/82	Inspection of STOP Plates	MPI-RO/K M90,M09-M12, M26
82-24 4/28/82	Export of Casings to Canada	ECS/J M90,M09-M12, M26,M28
82-25 5/5/82	Meat Plants Eligible to Export to Italy	ECS/J M90,M09-M12, M26,M28
82-26 5/11/82	Number of Trimmers Required at the MTI Outside Inspection Station	SISP/K M90,M09-M12, M15,M94
82-27 5/17/82	Partial Quality Control Programs for the Chilling of Poultry	SISP/G M90, M09-M12,M25, M27
82-28 5/13/82	Interim Sodium Content Verification Policy	MPITS/DA/F M90, M09-M12, M94
82-29 5/24/82	Statement to Accompany Applications/ Requests for Export Certificates	IP/ECS/J M90, M09-M12, M94

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81-44	K
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82-7	J
81-58-A	A



Paul Ragan
Director
Regulations Office

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: JUNE 1982 Change Number: 82-6

MAINTENANCE INSTRUCTIONS

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SUBCHAPTER B - POULTRY INSPECTION REGULATIONS

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127 through 134

SUBCHAPTER D - FOOD SAFETY AND INSPECTION SERVICE,
ADMINISTRATIVE PROCEDURES**

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i through 3

* Pages 123-126 apply only to the Index--not the text of the regulations.

** New addition to the regulations; transferred from 7 CFR (Code of
Federal Regulations) to 9 CFR.

respect to the merits or validity of the suspension action, and shall state the time within which answer by the respondent must be made, which shall not be less than 10 days after service of the complaint. At any time prior to the close of the hearing, the complaint may be amended; but, in case of an amendment adding new provisions, the hearing shall, on the request of the respondent, be adjourned for a period not exceeding 15 days, if the judge determines that such an adjournment is necessary to avoid prejudice to the respondent.

(c) A copy of the complaint served upon the respondent shall be filed with the Hearing Clerk who shall assign the matter a docket number.

(d) After the complaint is served upon the respondent, as provided in paragraphs (a) and (b) of this section, the proceeding shall thereafter be conducted in accordance with rules of practice which shall be adopted for the proceeding.

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A D M I N I S T R A T I V E P R O C E D U R E S

TITLE 9, CHAPTER III, SUBCHAPTER D, CODE OF
FEDERAL REGULATIONS

TITLE 9 - ANIMALS AND ANIMAL PRODUCTS

CHAPTER III - FOOD SAFETY AND INSPECTION SERVICE

DEPARTMENT OF AGRICULTURE

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SUBCHAPTER D - FOOD SAFETY AND INSPECTION SERVICE;
ADMINISTRATIVE PROCEDURES

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- 390.1 Scope and purpose.
- 390.2 Published materials.
- 390.3 Index.
- 390.4 Facilities for inspection and copying.
- 390.5 Requests for records.
- 390.6 Fee schedule.
- 390.7 Appeals.
- 390.8 Agency response to requests.

PARTS 391-399 [RESERVED]

SUBCHAPTER D - FOOD SAFETY AND INSPECTION
SERVICE; ADMINISTRATIVE PROVISIONS

PART 390 - FREEDOM OF INFORMATION

AUTHORITY: 5 U.S.C. 552; 42 FR 35625, 35626, 35631.

Source: 45 FR 54309, July 15, 1980, unless otherwise noted.

§ 390.1 Scope and purpose.

These regulations are issued pursuant to the Freedom of Information Act, as amended (5 U.S.C. 552), and in accordance with the directives of the Department of Agriculture regulations in Part 1, Subpart A, of this title. The availability of records of the Food Safety and Inspection Service (FSIS), and the procedures by which the public may request such information, shall be governed by this Act and by these Department regulations as implemented and supplemented by the regulations in this part.

§ 390.2 Published materials.

Rules and regulations of FSIS relating to its regulatory responsibilities are continuously published and made available to the public in the FEDERAL REGISTER, and codified in Chapter III, Title 9 of the Code of Federal Regulations. FSIS also issues numerous publications relating to agency programs which implement the laws listed in the Delegations of Authority, 7 CFR 2.15(a) of this title. Most of these publications are available free from the USDA Publications Division, Office of Governmental and Public Affairs, or at established rates from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

§ 390.3 Index.

Pursuant to the regulations in 7 CFR 1.4(b), FSIS will maintain and make available for public inspection and copying an index providing information regarding the materials required to be published or made available under the Freedom of Information Act (5 U.S.C. 552(a)(2)). Quarterly publication of these indexes is unnecessary and impracticable, since the material is voluminous and does not change often enough to justify the expense of quarterly publication. The Agency shall provide copies of any index, upon request, at a cost not to exceed direct cost of publication.

§ 390.4 Facilities for inspection and copying.

Facilities for public inspection and copying of the material described in §§ 390.2 and 390.3 of this part will be provided by FSIS pursuant to 7 CFR 1.4(a) in a reading area, on business days between the hours of 8:15 a.m. and

* 4:45 p.m., upon request to the Freedom of Information Coordinator or designee
* at the following address:

* Freedom of Information Act Coordinator (FOIA)
* Food Safety and Inspection Service
* U.S. Department of Agriculture
* Washington, DC 20250

* Copies of such material may be obtained in person or by mail.

* § 390.5 Requests for records.

* (a) The FOIA Coordinator of FSIS or designee is authorized to receive
* requests and to exercise the authority under 7 CFR 1.4(c) to (1) make
* determinations to grant or deny such requests, (2) extend the 10-day deadline,
* (3) make discretionary releases of exempt records, except where disclosure is
* specifically prohibited by Executive Order, statute, or applicable
* regulations, and (4) make determinations regarding the charging of fees
* pursuant to the established schedule.

* (b) Requests for FSIS records or information shall be made in writing in
* accordance with 7 CFR 1.3, and submitted to the FSIS Freedom of Information
* Act Coordinator at the following address:

* Freedom of Information Act Coordinator (FOIA Request)
* Food Safety and Inspection Service
* U.S. Department of Agriculture
* Washington, DC 20250

* The submitter shall identify each record with reasonable specificity as
* prescribed in 7 CFR 1.3. Initial requests for records customarily released by
* FSIS may be made orally, but in certain instances, the Coordinator in his/her
* discretion, may deem it necessary to require a written submission from the
* requester.

* (c) In exercising his/her authority under 7 CFR 1.4(c) to grant and deny
* requests, the Coordinator or designee will comply with subsection (b) of the
* Freedom of Information Act (5 U.S.C. 552(b)), as amended, which requires that
* any reasonably segregable portion of a document shall be provided to a person
* requesting such document after deletion of any portions within the scope of
* the request for which an exemption is being claimed under the Act. Therefore,
* unless the disclosable and nondisclosable portions are so inextricably linked
* that it is not reasonably possible to separate them, the document will be
* released with the nondisclosable portions deleted. The Coordinator or
* designee may exercise discretion as limited by 7 CFR 1.11 to release the
* entire document, or to make only a minimum number of deletions.

* § 390.6 Fee schedule. *

* Departmental regulations provide for a schedule of reasonable standard charges
* for document search and duplication. See 7 CFR 1.10. Fees to be charged are
* set forth in 7 CFR Part 1, Subpart A, Appendix A. *

* § 390.7 Appeals. *

* (a) If the request for information, or for a waiver of search and/or
* duplication fees is denied, in whole or in part, the Freedom of Information
* Act Coordinator or designee will set forth in the letter of response the
* grounds for any denial of access and offer the requesting party an opportunity
* to file an administrative appeal from the denial, pursuant to 7 CFR 1.3(e).
* The appeals should be filed in writing within 45 days of the date of denial
* (departmental regulations, 7 CFR 1.5(a)(3)) and should be addressed as
* follows: *

* Administrator
* Food Safety and Inspection Service (FOIA Appeal)
* U.S. Department of Agriculture
* Washington, DC 20250. *

* (b) The Administrator of FSIS is authorized under 7 CFR 1.4(d) to
* (1) extend the 20-day deadline, (2) make discretionary releases, and (3) make
* determinations regarding the charging of fees. *

* § 390.8 Agency response to requests. *

* (a) The response to Freedom of Information requests and appeals by the
* officials named in §§ 390.5 and 390.7 of this part shall be governed by and
* made in accordance with 7 CFR 1.5 and the regulations in this part. *

* (b) Requests for records and information may be submitted to field
* stations. The field station shall immediately notify the FOIA Coordinator or
* designee by telephone. Unless the FOIA Coordinator or designee orally
* authorizes a release of the requested records, the field station receiving the
* request shall transmit the request directly to the FOIA Coordinator for a
* response. For purposes of compliance with the statutory time limit, the
* request will be considered as having been received on the date of its arrival
* in the office of the Coordinator or designee. *

* (c) Any person whose request for records has been granted may inspect
* and copy such records (or copies) at the office listed in § 390.4 of this part
* in accordance with the provisions of that section as well as § 390.6, relating
* respectively to time and fees. Copies may also be obtained by mail. *

* PARTS 391-399 [RESERVED] *

**United States
Department of Agriculture**

**Food Safety and Inspection Service
Washington, D.C.
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